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SUMMER 2013

ISLAND TEMPTATIONS

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on the
Wild Side*





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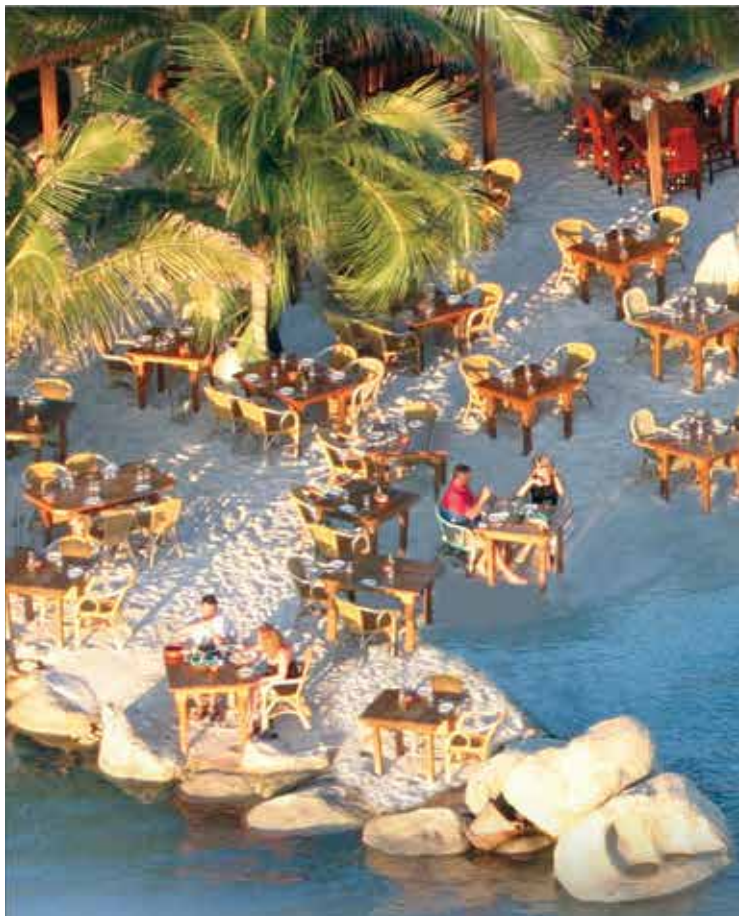


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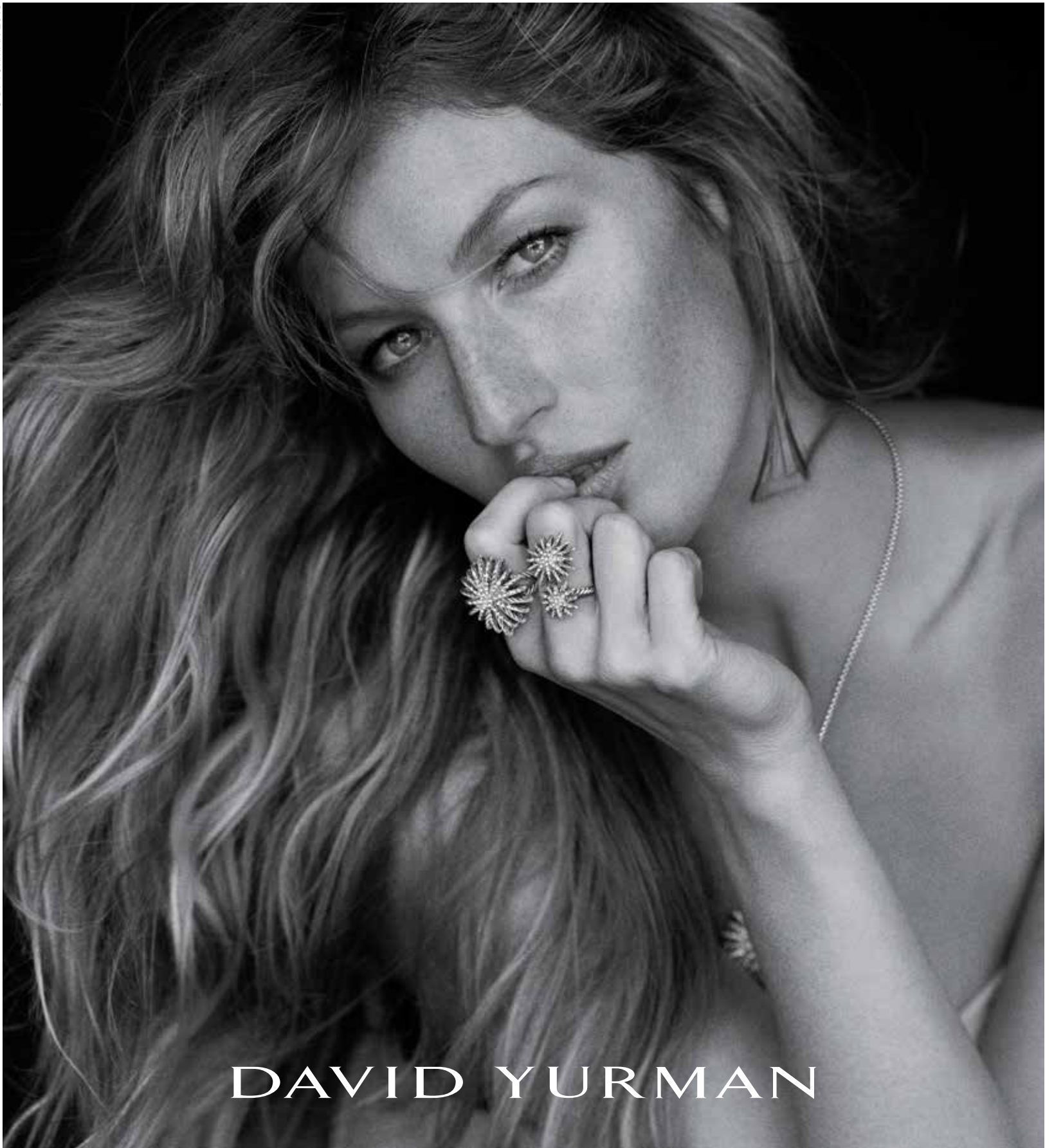
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Island Temptations

A promise to our readers

Our crew is dedicated to going beyond beaches to bring our readers the sights, sounds, and tastes of Aruba. Each edition will contain fresh features and photography spotlighting the local personalities that make this island such a remarkable corner of the world.

Our writers will continue to peel back the cultural layers and introduce you to the talented artists, musicians, chefs, and everyday folk who make Aruba “One Happy Island” and a place you will want to return to again and again.

The *Island Temptations* Crew

Our Front COVER

Zaruska Campbell welcomes you to Cunucu Arikok, located within our Arikok National Park. Photography by Steve Keith. Dress available at T.H. Palm & Company. Boots available at Caribbean Queen. Ana Morris tiger’s-eye necklace and earrings available exclusively at Gandelman. Hair and makeup by Beauty Team.



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Upcoming Events & Island Festivities

Bon Bini Festival • Tuesday Evenings

Every Tuesday this festival happens rain or shine from 6:30 p.m. to 8:30 p.m. at Fort Zoutman in Oranjestad. Enjoy island dancers and rhythms of the steel drums, browse stands of local artwork, and partake of food and refreshments.

Caribbean Festival • Thursday Evenings

This street festival takes place in San Nicolas every Thursday night from 6 p.m. to 10 p.m., showcasing the multicultural charms of Aruba's "Sunrise City." Tourists can purchase packages, which include round-trip transportation, at their hotels, or they can journey on their own. Enjoy a diversity of cuisines from the region and a parade of local entertainers.

Dera Gai (St. John's Day) • June 24

Aruba's harvest festival is now a cultural celebration featuring traditional song and dance. The symbol of the rooster and bright-yellow-and-red costumes are central to events held at various locations, including island community centers.

Aruba Hi-Winds • July 2 - 9

Aruba Hi-Winds is an international windsurfing and kite boarding competition. The 27th edition of this popular event will take place at the Fisherman's Huts (past the Marriott and Ritz Carlton Resorts) and at Boca Grandi (on the northeast coast), where the kite competition will be held. Plenty of beach parties and live music make this event fun for both competitors and spectators.

34th Annual Turibana to Santa Cruz 10k Race • September 1

Rise and run! Sunrise on Aruba is just as spectacular as sunset. This open-road race starts at 5:30 a.m. at Panaderia del Campo in Noord and finishes at the Betico Croes Sports Complex (Compleho Deportivo Betico Croes) in Santa Cruz. Registration begins on August 20, 2013. Tel. (297) 582-4987 / Fax (297) 583-6478 / Email ibisaaruba@gmail.com for additional information or registration.

Caribbean Sea Jazz Festival • October 4 - 6

This annual festival promises an impressive line-up of international and local jazz, Latin, soul, and funk musicians.

Aruba In Style Fashion Week • November

This annual international fashion and lifestyle event caters to the trade as well as a high-end consumer market. Dazzling runway shows, celebrity cocktail parties, networking opportunities, styling sessions, and insider collection reveals featuring foremost international designers attract international press and discerning fashionistas. Contact Aruba Tourism Authority at Tel. (297) 582-3777 / Fax (297) 583-7403 or visit www.aruba.com / www.arubainstyle.com for additional information.

Aruba Beach Tennis International Championships • November 11 - 17

Aruba is among the first in the Caribbean to host an international tournament in the exciting and growing sport of beach tennis. International beach-tennis players from all over the world come to Aruba to enjoy our special blend of sun, sand, and sea.

Aruba Heineken Catamaran Regatta • November 15 - 23

Celebrating its 20th anniversary, this annual international catamaran regatta paints Aruba's turquoise waters with the colorful sails of catamarans from Europe. Contact Aruba Tourism Authority at Tel. (297) 582-3777 / Fax (297) 583-7403 or visit www.aruba.com / www.arubaregatta.com for additional information.



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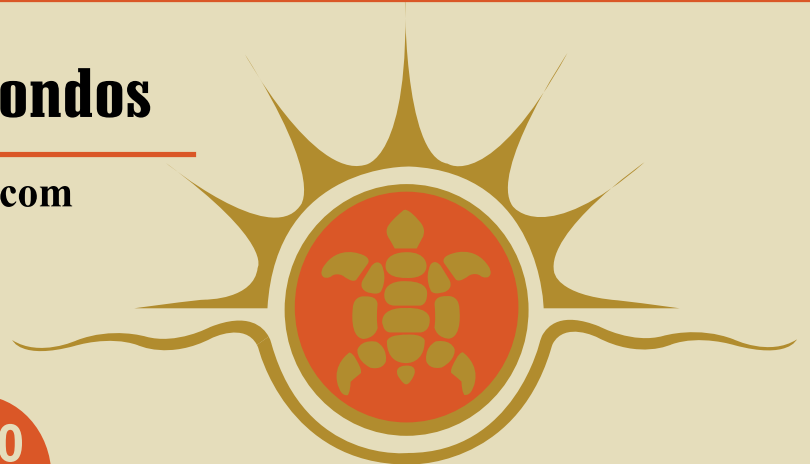
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My Two Scents

Kokorico, by Jean Paul Gaultier (2011)

In wanting to keep with the theme of this season's edition—Wild Beauty on the Wild Side—I browsed the local perfume counters searching for something to really wow me. I immediately had a reaction when I saw the presentation for Jean Paul Gaultier's Kokorico. On the shelf sat a Ferrari-red movie-reel can adorned with loose black rooster-tail feathers. "What's this?" In raised staccato brushstrokes is the black font that screams "Kokorico"—the call of the rooster in French. Eye catching!

The bottle inside is something else—a black silhouette of a man's face, presumably fashion's l'enfant terrible himself, Jean Paul Gaultier. It is a little awkward when you hold it, but completely unique visually. There are more surprises! When turned on its side, the bottle reveals a very sexy profile of a man's body. Like a little fertility idol, it alludes to JPG's previous iconic *flacon*, from the best-selling fragrance *Le Male*.

The design of a perfume bottle represents an enormous expense in the process of perfume production, and JPG does not skimp on this aspect of its creations. Only a handful of companies in the world are capable of fulfilling the whimsical visions that the fragrance companies demand when they want to create a new product. The special pump designed for JPG's *Fragile*, for example, cost more than \$200,000 to devise. The bottle for *Kokorico* was clearly an important enough part of its appeal that a short video of how the bottle is fabricated was part of the original marketing campaign. The official advertisement features sizzling Spanish model Jon Kortajarena flamenco dancing to a group of female drummers skimpily clad in white feathers. With his hair gelled up as he struts and shimmies, feathers flying everywhere, he is definitely the rooster in the harem of model-chickens.



When I first smelled it, I thought the name was alluding to the bittersweet-chocolate notes that sensually open the fragrance (*Cocoa Rico*?). Esteemed long ago by the Aztecs as a sexual stimulant, cacao has since been recognized as an "energizing" substance. Why else do you think chocolates are the gift of choice on Valentine's Day? The fragrance was designed to be an "explosive aphrodisiac," in which case the chocolate notes were very deliberately chosen.

The cocoa notes are combined with strong oriental woods and a sweet figgy note to make this scent a complete opposite from the mainstream laundry-soap "man smell." It reminds me of *L'Instant de Guerlain* and even the inimitable *Kouros*. The fragrance is well built and lasts forever on the skin. It surely calls for attention from whoever is around, and in a very clear

masculine way says, "I'm here."

The fragrance was created by a dream team of perfumers—Annick Menardo and Oliver Cresp. Some of Menardo's previous compositions, such as *Bulgari Black*, *Body Kouros*, and *Lolita Lempicka*, point to the unconventional nature of her creations of which *Kokorico* is not an exception. Oliver Cresp has created fragrances that have become popular niche perfumes, such as *Thierry Mugler's Angel* and *Givenchy's Ange ou Demon*.

Simply put, this is a fragrance for a man who wants to set himself apart from the crowd. ¶

Available at Maggy's Perfumes, Cosmetics & Salons in 50 ml and 100 ml eau de toilette, aftershave, deodorant, and shower gel.



Elvis Lopez
Director of Ateliers '89

Q. What was the first fragrance you ever bought for yourself?

A: *The first fragrance I bought was Chanel No.5.*

Q. Are you a one-fragrance kind of guy, or do you have several you use for different occasions. Which ones do you love?

A: *I love Flowers by Hermes for daytime wear. Terre, also by Hermes, for both day and night. Chanel's Egoiste only for nighttime. For going out, I wear Kokorico by Jean Paul Gaultier. Paloma Picasso's Minotaure is for bedtime and nighttime intimacy.*

Q. What images do you associate with your favorite fragrances?

A: *I associate Flowers with happiness. Terre with bold, erotic sexuality. Egoiste with romance and the idea of paradise. Kokorico is Caribbean lust, darkness, and madness. And Minotaure I associate with the beast within me!*

Q. Do you remember what fragrances your parents wore?

A: *My mother wore Cacharel's Anais Anais and my father wore Old Spice.*

Q. Perfume can be a very personal and abstract form of style. What do you think your choice of fragrances says about you?

A: *Art, sex, madness.*

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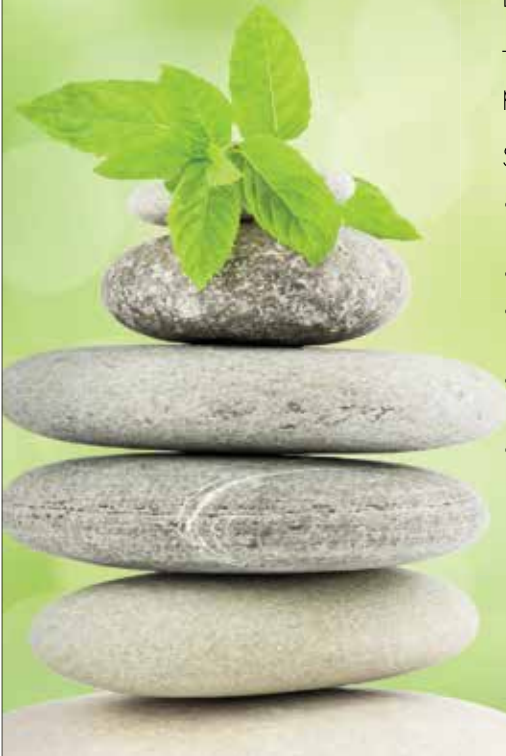
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The “IT” Hit List

These are some fab finds and favorites that our crew and our friends have discovered over the past few months on the Island



Reliz Creek Pinot Noir from Arion Wine Company

“This pinot noir has beautiful aromas and flavors: cherry, strawberry, and vanilla...so fruity and delicious!”

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Sheila Jenkins



Tuna Tartar from Ginger New Asian Flavors at Alhambra Casino & Shops

“Marinated ahi tuna is served with avocado & wasabi mayonnaise... so seductively delicious.”

Elvis Lopez



ZSAZSA Designs at Caribbean Queen and L’America Gallery

“Local gal Kimberly “Zsa Zsa” Wever launched her line of handcrafted jewelry last year, using Swarovski crystals, freshwater pearls, and semi-precious gemstones. I always get compliments whenever I wear the earrings I purchased from her.”

Tina Causey-Bislick



Jour d’Hermès at Maggy’s Perfumes, Cosmetics & Salons

“This is my go-to scent that is great for both daytime and evening. Luminous, sensual, and floral—it’s delicate and delicious!”

Jodi Tobman



AHATA Recycled Art Expo & Competition

“This public-awareness campaign, held in April, promotes the collection and re-use of old articles to create recycled art. Of course when we saw the furniture created by Maroeschka Cornelia out of old *Island Temptations* magazines, we were thrilled...so clever!”

Rona Coster

Licor 43 by Pepia Est

“I tasted my first shot of this unique liquor at Rona Coster’s home in my coffee, and now it’s my new favorite! It has an aromatic composition of deliciously ripe citrus fruits, spicy Mediterranean herbs, select vegetable essences, and fragrant spices with a sensuous hint of vanilla.”

Carolyn Bislik



Kono Pizza, Palm Beach Plaza Mall

“Such a novel idea for pizza on the go...I love the crust, and the toppings and combinations they offer are unique. I have tried a classic version with pepperoni, and the gourmet versions with choices like fresh vegetables, feta, and olives make a great light and healthy meal. And don’t forget dessert—they have sweet versions with fresh fruit, cream, and even a cool take on tiramisu.”

Tina Causey-Bislick



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Kyrenia Jonkbout-Delgado



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A Moment in Island Time

Location: Renaissance Marina. Date: March 2013. Time: 11:00 am

Once back to shore, the work of the local fisherman has just begun.

Photographer: Paolo Pucci

Catch of the Day



Mine or Yours?

Location: Renaissance Island. Date: March 21, 2013. Time: 11:00 am

Sharing the beach...life in Aruba!

Photographer: Annemiek van Vliet



“Hush, please!”

Location: Salinja in Tierra del Sol. Date: February 16, 2013. Time: noon

The inescapable principle of island life is to have moments of quiet reflection. These great white egrets that feed from the shallow waters of the salinjas (mudflats) don't even worry with Nina's lovely presence anymore.

Photographer: Desiree Sporkslede

Cadushi Seco...
Aruban Skyscrapers



Proud to be Aruban

Location: Plaza Turismo, Oranjestad. Date: April 1, 2013. Time: noon

Aruba's future leaders learning and playing during Easter-vacation camp.

Photographer: Annemiek van Vliet





Dog-Day Afternoon

Location: Fisherman's Huts
Date: February 10, 2013
Time: 12:30 pm
Local pooch Lou Lou patrols her turf in the surf.
Photographer: Tina Causey-Bislick

Location: Boca Grandi. Date: April 26, 2013. Time: 5:00 pm
Kite surfers begin their preparations for an afternoon of high-flying fun.
Photographer: Carolyn Bislik

Beach Rituals



Location: Dakota
Date: February 1, 2013
Time: 11:30 pm
Aruba's queen for Carnaval 59, Samantha Anaïs Robert, is proud as a peacock during the queen elections.
Photographer: Rosalie Klein

Carnaval Royalty

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I Do!

Location: Old Man and the Sea restaurant
Date: February 1, 2013
Time: 11:30 pm
Thousands of weddings take place at sunset in Aruba every year...but each wedding is as unique as every sunset.
Photographer: Victor Winklaar



Poolside Patriot

Location: Roly Bisslik Olympic Pool in Savaneta
Date: June 22, 2012
Shante Martis, a synchronized swimmer, proudly sings our national anthem, "Aruba Dushi Tera," during the 2012 Caribbean Island Swimming Championships.
Photographer: Desiree Sporkslede





**Pida Bolo Nos Kier
(we want a piece of cake)**

Location: Local birthday party

Date: April 5, 2013

Time: 6:00 pm

Being 5 is the best age, because it's the age I am!

Photographer: Annemiek van Vliet

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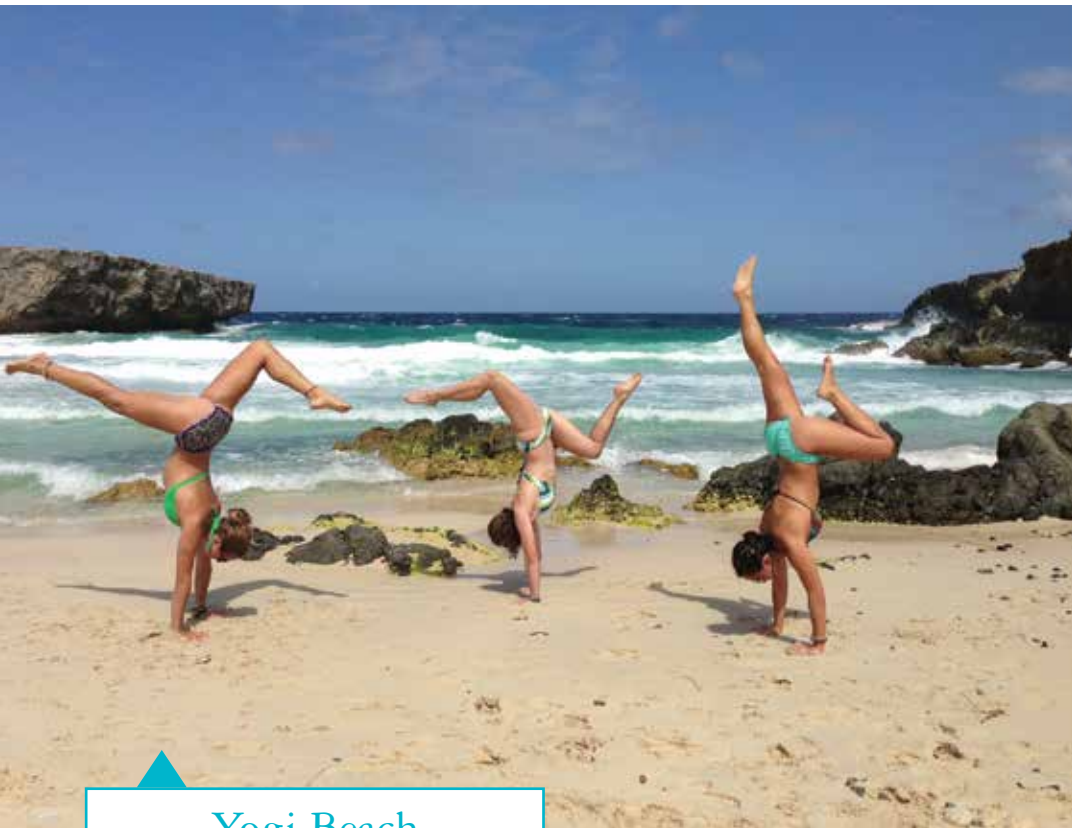
Look at Me under the Sea!

Location: Divi Tamarijn Pool. Date: February 14, 2013. Time: 3:00 pm
A self-portrait by a budding underwater photographer.
Photographer: Liah Jonkhout



Proudly We Stand

Location: Marine-Camp Celebrations
Date: May 1, 2013
Time: 5:00 pm
Our Dutch Marines watch the "open dag" celebrations from their ship during a demonstration on the water for the local community.
Photographer: Carolyn Bislik



Yogi Beach

Location: Boca Keto. Date: January 24, 2013. Time: 3:00 pm
Handstands in the sand are child's play for these young-at-heart yogis.
Photographer: Joan La Rosa

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Surf's Up

Location: Dimari

Date: January 24, 2013

Time: 1:30 pm

Local surfers make the trek to catch a few waves at one of their favorite surf spots.

Photographer: Danielle Troup



Cleared for Takeoff

Location: Mangel Halto

Date: February 9, 2013

Time: 2:00 pm

Father and son sharing a priceless moment under the Aruban sun.

Photographer: Mariza Garcia



Submissions for *A Moment in Island Time* can be sent to our editorial and creative director, Tina Causey-Bislick, at islandwriter@setarnet.aw. Please include location, date, time, and brief description.

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Wild Beauty on the Wild Side

Art Direction and Text by Tina Causey-Bislick
Photography by Steve Keith
Shoot Coordinator: Rona Coster

Aruba is famous for its pristine stretches of white-sand beaches and vivid-turquoise seas, but some of the Island's most unique scenery lies on what some call the wild side. In Arikok National Park, sprawling over nearly 20% of Aruba's landmass, cactus-studded hills and valleys give way to vistas of dramatic coastlines...the perfect backdrop of wild beauty.

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About Arikok National Park

Arikok National Park is dedicated to nature conservation and education, as well as the preservation of Aruba's cultural heritage. The park is home to an extensive variety of native flora and fauna, including several indigenous species. Great geological diversity and traces of Aruba's Amerindian and agricultural past make for an incredibly variegated landscape ripe for exploration. ¶



*David Yurman silver-and-green-onyx necklace
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*Ana Morris lapis-lazuli collar exclusively
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*Mimi Talita pink-gold necklace, earrings, and ring
with violet pearls and turquoise exclusively
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*Top and pants from T.H. Palm & Company
Gold-sequin halter from D Shop.*





A graphic titled "EXPLORE THE ISLANDS" featuring a Tiara Air Aruba plane flying over a blue sky. Below the plane are three island highlights, each with a photo and a caption: "ARUBA" with a photo of a beach and the caption "Beautiful Beaches"; "BONAIRE" with a photo of two flamingos and the caption "Untouched Nature"; and "CURACAO" with a photo of a town and the caption "Great Shopping".

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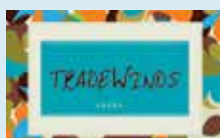
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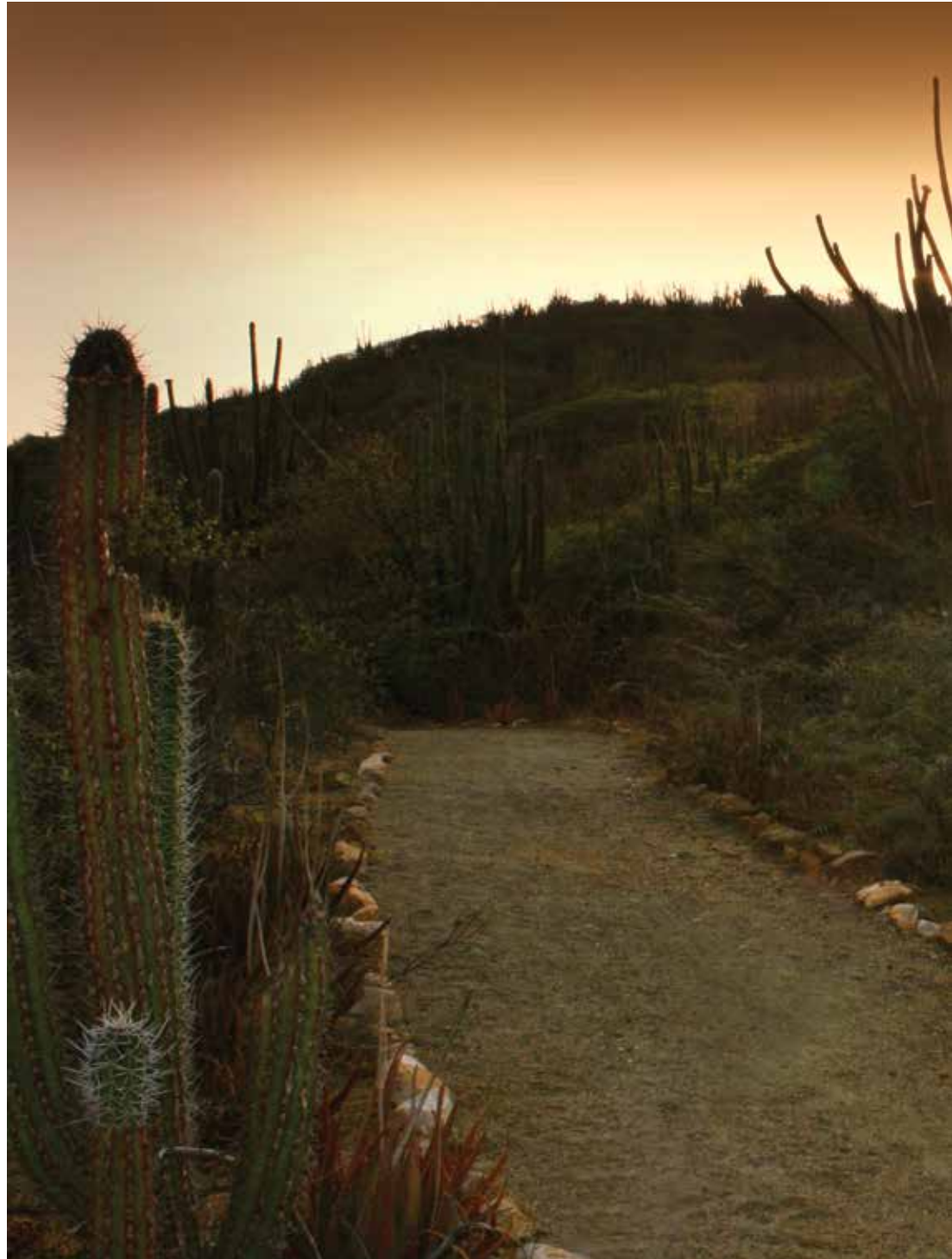
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Breaking Dawn



Shoco owl



Text by Debbie Kunder
 Photography by Steve Keith, Michael Bislick and Tina Causey-Bislick

A sunrise hike through Cunucu Arikok



Extending across 20% of Aruba's total land area, Arikok National Park offers a wide range of attractions for both locals and island guests alike, such as Fontein Cave, Guadirikiri Cave, Dos Playa, Boca Prins, the Natural Pool, and oodles of trails. But in our opinion, timing is everything, and no time could be better to visit the park than sunrise. Sunrise is an incredibly serene time within the park, with everything waking up and stirring to life. Some species, such as Aruba's local burrowing owl (*shoco*), are most active at sunrise. Or you might catch others just closing down after an active night, such as the *dama di anochi* plant, which only blooms at night. Of course, at such an early hour, you'll also beat the heat of the day.

A few from our crew recently roused ourselves from our beds for an amazing sunrise hike through the park's Cunucu Arikok: a walled-in area named for the old plantation (*cunucu*) site it harbors at its far edge. Along with us we had Indra Zaandam, who handles the PR for the park, head ranger Salvador Franken, his front man, Agapito Gomez, plus a small cohort of junior rangers from the park's Junior Ranger Program, which provides youth with the opportunity to follow workshops in the park and assist in various activities, such as bat and boa monitoring. Watching the sun rise over the ridge was worthy in and of itself, but there was so much more we saw and experienced within Cunucu Arikok.

Like, for example, the two shocos that met us at the entrance! Pretty amazing, these little owls with their penetrating eyes. As they curiously looked on, we took a right on the well-kept main trail that loops the whole way around Cunucu Arikok. Cero



Arikok (Arikok Hill) is just ahead, helping to keep the surrounding area noticeably greener than other areas within the park by blocking the salty wind from the east. The dry-stone wall (*transbi*) that marks the perimeter of Cunucu Arikok also aids in protecting the flora by keeping out the plant-razing wild goats that roam the park.

In short time, we were treated to a variety of native plants, some of them identified by wooden markers. As one might expect, we saw an abundance of aloe and several types of cacti, including candle, snake, and prickly pear. We stayed clear of the local stinging nettle, called *bringamosa*—fortunately, the *seida* bush, which takes away the sting, usually grows right next to the bringamosa. (Oh, the wonders of nature!) The rangers gave us a short lesson in native trees and bushes, including the *wayaca* (a slow-growing tree with violet-blue blooms), the *kwih*i (local mesquite tree), the *hubada* (acacia tree), the *mata yuwana* (literally means “dead iguana”—so stinky that not even a goat will rest underneath it),



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the *locky-locky* (its leaves curl and close—or “lock”—at peak-heat time), and the *basora preto* (the black sage bush, traditionally used to sweep the floor).

Darting across the trail were a variety of lizards, including the indigenous *kododo blauw* (Aruban whiptail lizard), which flaunts a deep-turquoise color. We also saw a flock of West Indian parakeets (locally known as *prikichi*) fly by, painting a bright-green streak across the landscape. We didn’t run across any *santaneros* (Aruba’s garden snake) or *cascabels* (the local rattle snake), but they’re certainly out there.

About 15 minutes into the hike, another trail deviates to the left, marked with a wooden sign bearing a drawing. Taking the trail, we came upon a collection of huge tonalite boulders. They seem to have come out of nowhere, but in fact the rocks were formed ages ago when hot magma pushed up from within a volcanic fault, cooled, and hardened. Over time, the weathering effects of sun, wind, and water have shaped them further. One of the rocks is hollowed out and covered with prehistoric rock drawings made by Aruba’s indigenous people, the Caquetio Indians. One of these hieroglyphs, thought to be a painting of a hummingbird, has



Prickly-pear cactus



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been adopted by the park as its official logo. The little cave also houses another treat: a population of bats. Many were already resting upside down from the cave ceiling while others flitted restlessly to and fro. Their excrement is a bit stinky (sort of like skunk spray), but these bats are very important since they pollinate the Island's cacti.

Back on the main trail, we continued along and eventually spotted the cactus fence (*trankera*) that surrounds the farm site. The fence was built to provide shelter for cultivated plants and farm animals, as well as to keep the farm animals from wandering outside the farm perimeter. On the grounds sits an authentic *cas di torto* (adobe house), which was rebuilt using traditional methods in 1985. The walls consist of wooden poles and branches of kwihī and mangrove trees, filled and smoothed with a mixture of grass and clay. The roof is made from split cactus wood (*flambeta*), and the white paint covering the house is made from limestone dust (*caliki*). A home such as this would take two or three years to finish—it took a long time to forage for materials and for the grass-and-clay mixture to dry—so the construction was always a community effort. The homestead also includes a shed (*mangasia*),



an outhouse (*bester*), a threshing floor, and a pigsty (*cara di porko*). The farmers would plant fruit trees on the property for food and medicine, and a few fruit trees are still standing here, including cashew. This partially restored farm is certainly one of the park's treasured historical remains, revealing how native farmers once worked the Aruban soil to eke out an agricultural living despite the desert-like surroundings.

Leaving the cunucu, we continued along the trail, which took us past another rock formation as well as a nice clearing under some watapana trees that we thought would suit a picnic perfectly. At about the 45-minute mark, we reached the end of the trail, just in time to glimpse two troupials sitting pretty atop a cactus before fluttering away.

De Palm Tours provides transportation to those wishing to visit Cunucu Arikok, but you can also go yourself—just make sure to stop at the visitor's center first to pay the five-florin entrance fee and get directions (super easy) to Cunucu Arikok. 🏠



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Under the Waterfall

Text by Debbie Kunder
Photography by Steve Keith



Bringing Down the Boa

How Aruba is combating the invasive boa constrictor





Snakes often get the cold shoulder, if only because they're misunderstood. But in Aruba, there is good reason why the boa constrictor is much maligned and highly unwelcome. Unlike the *santanero* (Aruban cat-eyed snake) and the *cascabel* (Aruba Island rattlesnake), the boa is a non-native species on Aruba, and it has been negatively impacting local flora and fauna since its introduction into the Aruban wild, its presence here first documented in 1999. Since then, various organizations as well as individual citizens have been working together to tackle the boa problem, sometimes in very creative ways. Talk of organized boa hunts and turning boa skins into fashion accessories piqued our interest, and here's what we found.

First off, where did they come from? No one is truly certain of how they ended up on Aruba, but hypotheses include unintentional importation by boat and introduction into the wilderness by irresponsible pet owners. Agapito Gomez, a ranger who has been

with Arikok National Park for 13 years, proposed to us a specific possibility that traces the boas to the prison facility in San Nicolas. The PVC piping used for construction purposes at the prison was imported from South America, possibly along with boas hiding out inside. The fact that the two different boa types found on Aruba are both of the red-tailed subspecies—which originate in South America—corroborates this hypothesis.

In 1999, an American research group that had already been studying the cascabel population on Aruba added the newly introduced boa to its agenda, primarily concerned with the boa's impact on the indigenous cascabel, unique in that it is found only on Aruba, making it one of the rarest snakes in the world. Headed by Professor Howard Reinert from the University of New Jersey and Andrew Odum from the Toledo Zoo, the group has worked closely over the years with

local parties—including the Arikok National Park Foundation, the Department of Agriculture, Husbandry, and Fisheries, and the Department of Veterinary Services—in order to monitor the boa's distribution, behavior, and habitat preference via radio tracking; study its reproductive and dietary habits; determine its impact on local flora and fauna; and examine possible control methods.

While Arikok plays a role in this ongoing boa research, its focus centers heavily on active boa control. After all, as stressed by Indra Zaandam, head of research and education at Arikok, the park's main objective is the conservation of local flora and fauna, and it is clear that the invasive boa is posing a serious threat to local fauna, its effect on the local bird population particularly alarming. As explained to us by Agapito and head park ranger Salvador Franken, who have both had their fair share of boa encounters, the boa feeds locally on birds,

reptiles, and small mammals. (The Aruba Birdlife Conservation pegs the number of mammals, birds, and reptiles consumed by the boa in 2011 at over 52,000, with birds alone over 17,000. And while the thought of boas snacking away on mice and rats may not be all that upsetting, these so-called pests make up part of the protected cascabel's diet. In fact, according to the American research group, the boa shares an 82% dietary overlap with the cascabel.) Furthermore, as Salvador and Agapito pointed out, boas have no natural predators on Aruba, and with females having between 30 and 40 baby boas each year, there'd be boas literally everywhere if left to their own devices. Complete eradication of the boa on Aruba is highly implausible, but clearly the need for control is highly imperative, and not just within the park.

Boas migrate to where they can find food and water, so they are just as likely to turn up in urban areas as they are in Aruba's "wild side." They especially like horse ranches and chicken farms,

attracted by the smell of rat urine. They can often be found in or under huliba and mispel trees, waiting for the birds that feed on the fruits of these trees. A bird feeder at someone's home might be attracting more than just birds, and trash in the yard might be attracting more than just rats. Think boas will get run over or spotted before reaching a residence? Not if they hide in the motor of an unsuspecting-someone's car and hitch a ride to a residential neighborhood. Happens all the time. So go ahead and add small pets to the list of boa prey. It's even recently been discovered that the incredibly adaptive boa has put its swimming ability to use in order to snatch up waterfowl.

Arikok has tried different approaches to control these critters that usually grow to between four and five feet. (The longest one found to date on Aruba was three meters, 44 cm!) Organized boa hunts were started about five years ago in the park as well as other areas thought to harbor lots of boas, such as Spanish Lagoon. Unfortunately, these hunts proved

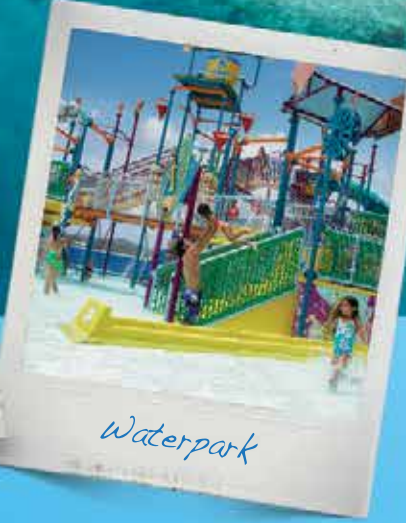
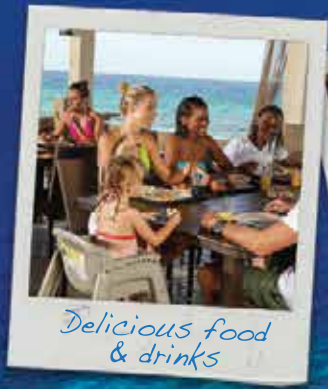
ineffective, with hours of hunting rewarded with only a small handful of caught boas.

The "boa derby" approach has also been explored. One derby was held in 2011, another in 2012. The public was invited to participate in the derby, which rewarded participants with ten florins for each boa caught and brought alive to the park headquarters, where it was subsequently euthanized by a veterinarian via injection. Rangers even held demos at the park in order to show participants how to catch a boa safely and put it in a sack. Forty boas were killed during the 2011 derby and 150 in 2012—not bad in terms of numbers, but the derbies proved expensive, so as of now, no plans for a 2013 derby have been made.

The derbies' major success was the public awareness they generated, and it's this awareness that the park relies on in order to carry out the control approach that seems to work best: making house calls. This is how it works: When someone encounters a boa—in their own yard, along the side



Claudia Ruiz-Vasquez



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of the road, wherever—they can call a park ranger to pick up the boa and take it back to the park for euthanasia. Last year, about 450 boas were caught in this way, making it the most effective boa control method on Aruba to date.

Indra explained that conservation is a learning process. The boa has proven to be quite an adaptive creature on Aruba. As ongoing research determines precisely how the boa's habits are changing over time, more effective control methods can be devised, tested, and put into place. For now, the park ensures that it has resources on call at all times, and of course, if a boa is found in the park itself, and it's not one of the chipped research specimens, it's bagged, brought back to headquarters, and put down.

Good riddance, right? Not exactly. Claudia Ruiz-Vasquez, local designer, activist, and owner of Arte Sano Design Studio, has come up with her own innovative approach to the boa problem on Aruba. She has worked out a system with the park wherein the euthanized boas are kept in storage for her until she can pick them up. She also has a standing request to the tree trimmers who work alongside public roads to alert her when they find a boa, and she also makes house calls to pick up captured boas. Claudia (aka “the Boa Lady”) plans to turn the boa skins into a line of high-quality leather goods that will be sold on Aruba as conservation fashion products.

The fashion line, aptly named Conservation Fashion, will include handbags, belts, and shoes, and each luxury item will have an iconic design that relates it directly to the local birds being threatened by the boas. (Part of the profits from the line will be donated to the Aruba Birdlife Conservation.) Therefore, each product will connect to both the problem and the solution, making it a vehicle of ecological awareness. A product tag will explain that it was made from an invasive species and approved by the Convention on International Trade in Endangered Species.

But that's not all. The tag on each item will also explain that the product is 100% made in Aruba—and made specifically by troubled youths. And this is where the project gets even more interesting. After the boa skins are tanned, they will be sent to the Korrektie Instituut Aruba (KIA), Aruba's prison facility, where young inmates will be trained to turn the leather into



Bobby Miller





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Conservation Fashion products. The intent is to equip them with skills that they can utilize upon their release to become productive members of society. As Claudia explains, “The products are not only ecological, but tell a story of sustainability where the people behind the product are as important as the product itself and prove that social entrepreneurship is a win-win for all people involved. The goal of the products is to create awareness and a movement to bring real, hands-on solutions to the current problems in Aruba, both ecological and social, using design as a tool.”

According to Drs. Charlene Oduber, manager of KIA, “KIA is very proud to start the Conservation Fashion project with Arte Sano Design Studio. It is a very educative and innovative project adapted to our beautiful Aruban culture. KIA wants to be a structural part of solving problems. My goal is to implement this in every gene of the prisoners so they can free their mind and soul. And prisoners can be proud to make a high-end product of Aruba.”

The project is still in its beginning stages. Claudia is currently working with her tanner to test sustainable tanning techniques. We did, however,

get a chance to see some of her samples, and we were thoroughly impressed. We’re confident these products will be a hit among both locals and island guests.

But Claudia isn’t the only one taking boa control on Aruba to the next level. Bobby Miller (aka “Snake Man”), a self-described redneck from Texas, has lived on Aruba for seven years. He is in charge of security at the refinery in San Nicolas, now used as an oil-holding facility, and when he’s not working or playing guitar, he’s catching boas.

Bobby has been responding to calls for assistance in capturing boas in the San Nicolas area since his first boa catch on Aruba, six years ago, in the refinery—a pregnant female weighing 45 pounds and measuring six feet, eight inches. (Impressive, yes, but not nearly as big as the 29-foot python he encountered as a marine in Vietnam.)

He’s what you might call an economical hunter in the sense that he uses virtually every part of a boa he captures. Bobby skins the boas himself and cures the hides to create all kinds of accessories, including bracelets, bandanas, and hat bands. As for the meat, he claims he learned to eat snake from his Chinese

neighbors. He boils the meat with a little vinegar for about an hour to kill any bacteria. He’ll often marinate it, just like a steak, before turning it into one of several dishes. Bobby prefers the meat fried in beer batter or made into boa balls—just like meatballs—served over rice. Sometimes he simply sautés the meat, which he reports tastes like whatever seasoning you put into it, and his boa croquettes are also pretty darn good.

Ok, so maybe you’re not quite ready to try those boa balls, but there are certainly other ways to be part of the solution to Aruba’s boa problem. Awareness is the key to preventing the boa from destroying Aruba’s natural treasures, so spread the word. And if you do happen to encounter a boa in Aruba, call either of the numbers below for assistance. And please, do not kill the boa with a machete or other means; the ranger who assists you will dispose of the boa safely and humanely. 🦎

Arikok National Park: 585-1234 (8 am to 3:30 pm)

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Have Fork, Will Explore

Text by Tina Causey-Bislick
Photography by Steve Keith

A day at the market

Being a southern gal at heart, I absolutely love outdoor festivals and fairs, mostly because I love to “graze” when I eat, tasting a little of this and a little of that (or if it’s really good, a lot of that!). So when I heard about the Santa Rosa Market Day, I had to get my fork ready for some exploration. Santa Rosa is a facility run by the Island’s Department of Agriculture, Husbandry, and Fisheries. One

Sunday a month, Santa Rosa Market Day is held to showcase and promote all things homegrown—from herbs, fruits, and vegetables to livestock, locally caught seafood, and prepared local cuisine.

As you stroll through the maze of tents and stands, don’t expect to find food from your typical county or state fair, such as funnel cakes and corn dogs; instead, be ready to stretch the realms of your taste buds and

enjoy the flavors of local cuisine—from grilled goat to lionfish soup.

My first recommendation is to make a sweep of the various stands to see what’s cookin’. Many of the stands overlap, offering similar items—soups, *stobas* (stews), grilled meats, and desserts. Of course, each swears by its family recipe, claiming it as the best out there. It can get a little confusing, so here are my cliff





notes on some of the cuisine and food items to help you make your way through the market to maximize your dining experience.

Cabrito (goat)

This is the dominant red-meat selection at the market (although you can find beef, pork, and chicken too) and is found in soups, stews, and right off the grill. Goat meat is actually the healthiest of red meats—it is low in fat and high in nutrients, such as iron and calcium, and it is easy to digest. The texture and taste is similar to beef, and some say it tastes a little like venison. Who has the best cabrito stoba or soup? I think it depends on your own preference of seasonings.

Pisca (fish)

Fresh catches of the day abound; when I was there, I saw a lot of wahoo. Some stands offered it from the grill, others added it to soups, and still others pan-fried and topped their fish with a local, tomato-based creole sauce.

In Aruba, the invasive lionfish is damaging our reef's ecosystem, and our local lionfish hunters have a stand at the market promoting the importance of eradicating the species from our marine environment. While the fish is bad for our reefs, it's tasty to eat. The lionfish hunters offered it in a soup as well as battered and deep-fried.

The market is also a great place to sample *keri-keri*. This local delicacy uses shredded white fish sautéed in butter with various herbs and spices.



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For the Vegetarian

I found a papaya stoba at one of the stands. Not only is it a tasty combo of salty and sweet, it's also rich in phytonutrients, minerals, and vitamins.

Side Dishes

Some of the little extras you should be sure to sample include *funchi* (similar to polenta) and *pan bati* (a cornmeal-based pancake). Spice up your meal with one of the homemade *picas*—hot sauces made with locally grown Madame Jeanette peppers.

Desserts

A rainbow of *cos dushi* can be purchased to satisfy your sweet tooth. Cos dushi refers to a variety of locally popular confections, including the candy-like *cocada* (made with coconut) and varieties of *panseicu* and *tentalavia* (made with sugar and nuts). Aruban *bolos* (cakes) are also baked up for the market in a variety of flavors.





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Beverages

I insist you try the fresh coconut water, prepared to order and served right from the shell with a straw. This healthy treat is especially refreshing under the mid-afternoon sun at the market.

Fresh fruit shakes are another healthy beverage option at the market, made with locally grown fruits, such as mango, melons, papaya, and tamarind. Aruba may not be known as wine country, but we do have a few endeavoring to produce local wine here. Santa Cruz resident Vincent Kock has a stand offering his Vino Vince-label wines, made from locally grown grapes.

Herbs

Arubans have used homemade herbal remedies for generations. Herbal extracts, syrups, and potions are bottled at home and sold at the market. I discovered several stands touting cure-alls and natural treatments for just about anything that ails you.

Santa Rosa is located at Piedra Plat 114-A.

Like them on Facebook ([facebook.com/santarosa.aruba](https://www.facebook.com/santarosa.aruba)) to find out about upcoming market days.



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Back on the

Text by Tina Causey-Bislick
Photography by Steve Keith

Rum-Shop Trail!



It's hard to believe I first waxed poetic about my love of Aruba's rum shops nearly ten years ago. The *Island Temptations* crew, plus a few friends in tow, took to the road on a *paranda* (local term for bar hopping around the Island) to visit Aruba's iconic rum shops, hitting places such as Essoville Rum Shop and Aruba Rum Shop in San Nicolas, and the now-shuttered Rio Grande in Noord.

These days, the term *rum shop* is used a bit loosely. A century ago, rum shops served—you guessed it—rum. The liquor of the Caribbean was just about the only alcohol to be found on the Island, and a rum shop—basically a walk-up bar—was the place to imbibe. The rum shop was also significant

socially; it was a place to catch up with friends and neighbors, a watering hole to congregate after a long day at the refinery, a source to hear the latest news and island gossip, and even a place to *laba man*—a Papiamentu phrase literally meaning “to wash hands” and figuratively referring to washing hands at the nearest rum shop after burying a loved one in the cemetery (think: an Irish wake).

Today, rum shops continue to fulfill a role of social significance on the Island—they are still popular for many of the aforementioned reasons—but as the saying goes, time changes everything. Cheap, ice-cold beer rather than rum is what most rum shops are now known for, and many of the newer

establishments offer hot meals or local barbecue, while some even have live-music events and deejays on occasion.

Ask any local, and they will certainly tout their favorites among the countless that dot the Island—mine will always be Essoville Rum Shop and Aruba Rum Shop in San Nicolas (both ooze authenticity and are historic icons of what I call “Arubicana”). For my rum-shop follow-up, I highlight four distinctively different versions I have discovered—two are relics from the early days, one has undergone several ownerships and cosmetic overhauls, while another is part of a newfangled generation of neighborhood hangouts.



Young Fellow

Tucked away on the highway just past the airport is the little rum shop that could, melding the traditions of a 75-year-old rum shop with newer traditions of weekend island barbecue and live music (and my favorite oddity of the place—a disco ball!).

A popular time to hit this roadside refuge is Friday night, when every beer in the joint goes out of the cooler at three florins each between 7 pm and 8:30 pm, and live music starts playing at 9 pm. Sundays also feature live music.

Go ahead and order up some local-style ribs (this means thrown on a grill and quickly cooked with little fanfare, so don't expect the most tender ribs—you gotta work at these to get the meat off the bone). And the five-dollar lunch special? Haven't tried it, but hey, for that price, it's worth a shot.

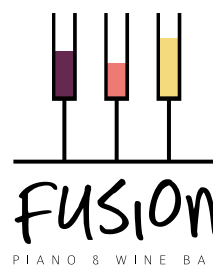




Rancho Jossy

Part of the later generation of rum shops, this is a true neighborhood hangout in Savaneta. If you don't live in the Savaneta area, you would likely never know that Rancho Jossy was there. I discovered it through some of my mountain-biking friends who live in the neighborhood, and we now stop there after our occasional Sunday-afternoon rides.

It looks more like a rum shack than a rum shop, but it delivers the same ice-cold beer at inexpensive rum-shop prices. Owned by Rudy Schwengle and his wife, Evelyn, for two years, the place was originally a snack shop that opened in 1994.



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Buena Vista Rum Shop

This is a true hidden gem that none of our crew had ever seen before—and most of us have lived here for many years. Located behind the airport and down a winding neighborhood road (watch out for scampering chickens and the occasional goat crossing), this rum shop has the authentic look and feel of its origins, circa early 1900s. Owned by Gio Maduro, it has been passed down from generation to generation since 1927. Gio's son will soon be taking the reins of this quiet, laid-back establishment.





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Fermin's Bar

For sure the easiest to reach from the hotel area (it's located on the Noord road), this bar has seen a few owners over the years, but new life has recently been injected with Michel Frank at the helm.

This seems to be the hot spot of the moment where the cool cats hang, with a see-and-be-seen crowd congregating after work on Friday evenings—some still in business attire, rubbing shoulders and networking in a happy-hour environment. The weekends, however, take on a chill island vibe, with business suits replaced by shorts, flip-flops, and lots of sticky fingers from the ribs grilled on location. 



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Anchors Aweigh!

My life voyage in Aruba



Text by Carla Cavallaro
Photography by Steve Keith

Time does fly when you're enjoying the life of the tan and playful. It has been nearly 25 years since I first set out to Aruba to fulfill a simple five-month contract greeting tourists for the Island's largest tour operator. It was a job opportunity transformed into the happy reality of a new home and a new life, enjoyed in the context of constant summer.

The Island was, as it is now, an idyllic place in which to plant roots. But life was decidedly less complicated. It was a time before cell phones and long before social media. Humble tourism pioneers communicated digitally by low-speed transmissions via telex machine. Stateside correspondence, flight manifests, room requests, and missing-luggage details



were telecommunicated from the executive offices of the then Americana Resort (now the Occidental Grand Aruba).

My phone book was limited to the 15 hotels with which my Boston-based company, GWV International Vacations, held contracts, along with the numbers of a handful of girlfriends, each entry a first name listed against one lone five-digit phone number. But it didn't matter much back then if you had the convenience of a phone, because we dutifully met up at popular nightspots, such as Club Scaramouch, Blue Wave, and Club Visage, with big hair and heels, sharing information, reconnecting over stories of the week's short list of current events.

We danced to the music of Juan Luis Guerra, played on vinyl, at the clubs where my girlfriends and I were reliably treated to valuable instruction on how to move our gringa selves by the Island's more talented, happy-to-oblige dance partners.

One of my first and longest-lasting friendships is with the Island's most deeply rooted expat I know, Rona Coster. Our lasting friendship is a delight, and it's a privilege to be in her generously joyful, freakishly fine company. The two of us are still guilty of twirling salsa during nights out on the town with friends. Over the years, Rona, other dear friends, and I have all enjoyed scores of events, from mega concerts featuring Grammy-winning legends Marc Anthony, Carlos Santana, Mana, and Ruben Blades to simpler spa-pampering and wine-tasting adventures.

We all experienced the Island's many changes as the tourism industry boomed and the hotel properties expanded. My first homes on Aruba were at island resorts: first at the Mill Resort, where I was welcomed by the hotel's general manager, Mr. Jerry Peppermans, and Ricky Malmberg, our ground handler (both of whom I still have the pleasure of working with today); and then at La Cabana Resort, where I cheered alongside the new managers as the water filled the enormous pool for the first time.

By the mid-1990s, I had already "met and greeted" literally a hundred thousand tourists in the airports of Aruba, St. Maarten, St. Barths, Providenciales, and Cancun and Cozumel, Mexico. But it was Aruba where I ultimately chose to build my joyful permanent home.

It was 1997 when I took the plunge in launching Jolly Pirates, an offering of seagoing fun and adventure. My former husband and I put our collective hospitality-minded heads together, and with a lot of islandtemptations • 91

ADVENTURES OF AN EXPAT

dedication and elbow grease, we worked together to provide Aruba's tourists with the ultimate experience of sailing and snorkeling. From humble beginnings, Jolly Pirates has grown to include two impressive teak schooner ships as well as a gift shop, full of nifty pirate souvenirs, flags, and several styles of clothing and tee shirts. Through Jolly Pirates, it has been my pleasure to host hundreds of wedding parties and surprise engagements and to make innumerable friendships with many of our guests. Their photos grace my website and fan pages, and their stories have become a part of ours. We remain in touch, often getting together when they are back on the Island, or by meeting up in places such as Boston and New York.

We've found success through our Jolly Pirates collaboration, but I count as my greatest accomplishment my role as a mother to the most adored son on the planet—our much loved 14-year-old son, Tyler, who lives a charmed life on "One Happy Island." If there's an afterlife, it's a life like his we all want. He is fortunate enough to enjoy the best of both worlds. Tyler summers in my hometown of Swampscott, Massachusetts, spending time at Fenway Park and sailing along the same boat-dotted shoreline at Fisherman's Beach where I grew up. His toes are also firmly embedded in the white sand of Aruba, where he enjoys a "dushi" life. His education at the International School of Aruba is rounded out with healthy amounts of windsurfing, sailing, parasailing, tubing, jet skiing, carting, wave surfing, and beachcombing with Mom and his rescue dog, Boston.

He also helps out aboard the Jolly Pirates, where he makes use of his ability to easily speak many different languages. It is quickly obvious that being raised in Aruba has given Tyler the innate quality that all native Arubans seem to possess—the warmest sense of hospitality—which he freely shares with tourists from around the world.

We've been blessed to have found home, joy,



happiness, and business success in Aruba. Jolly Pirates is now well established, with guests' positive word of mouth as well as cruise-ship contracts and hospitality desks helping to drive the demand. On some days, the boats seemingly fill themselves, allowing me the free time to devote myself to a worthy cause—raising awareness for healthy coral reefs in Aruba. As part of the "Save the Reef" program, I designed a trio of bracelets that are given to guests of the Jolly Pirates in exchange for a small donation. All raised funds go into educational programs and protection efforts to preserve Aruba's spectacular underwater landscapes of coral reefs.

Giving back to Aruba is easy when you consider all

that Aruba has given me. Over the years, late nights clubbing at Club Visage have evolved into laid-back conversations with dear friends over gourmet sushi and good wines at popular locales, such as Cilo and Sushi Ya at the Renaissance Marketplace. During this time, I have said countless goodbyes to expat friends who have moved on. Ultimately, there are but a handful of us colorful "lifers" who have remained. But running alongside the numerous changes and the countless friendships we have made, there has always been one constant. It stems from the unchanged island culture, at the heart of which is a genuine warmth and kindness that exists only in Aruba. 🍹

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Bogota, the city where the legend of El Dorado comes alive




Just an hour away from Aruba and three hours from Miami, visitors can experience the magical city of Bogotá and become part of the El Dorado legend.

Being the sixth largest city in Latin America and the main economic point for Colombia, Bogotá is a cosmopolitan city where modern buildings and avenues contrast with the colonial churches and architecture in its traditional historic center. Bogotá's numerous well-known museums like Museo del Oro, Museo Botero, and Museo Nacional, among others, not only showcase the city's captivating history, but also attract tourists to Colombia's magical culture, which leaves them wanting more days to experience it all.

The collection of the Museo del Oro alone includes nearly 34,000 golden pieces, in addition to 20,000 bone, stone, ceramic, and textile items from the 13 pre-Hispanic cultures of Colombia, whose legacy is exhibited for visitors who are reminded of the legend of El Dorado and its great treasures.

But if touring around the museums isn't enough, Bogotá offers plenty of options, such as libraries, theaters, art galleries, night clubs, and restaurants, which are ideal stages for enjoying history, culture, tradition, nightlife, and gastronomy. The capital city has rapidly become an important gastronomic destination in South America. Bogotá has been the epicenter of various food festivals that include Alimentarte, Gourmet Festival 137, Wine and Food Festival, the Food Fair, and the Comida Popular Festival. Bogotá attracts thousands of visitors to its main gastronomic areas like Zona T, Zona C, Usaquen, and all around the city where restaurants cater to their guests with the latest gastronomic trends, typical Colombian dishes, and international cuisine.

"Bogotá is one of the most vibrant South American capitals with a lot of flavor; the magic that surrounds the Historic Center will leave you with an unforgettable charm," *Cosmopolitan Mexico* magazine wrote about Bogotá. Avianca Airlines offers direct flights to Bogotá every day of the week and has the best connections from Aruba to all of Colombia's main cities, including Barranquilla, Bucaramanga, Cali, Cartagena, and Medellín. Passengers who fly Avianca experience its new fleet of Airbus 320s with a capacity of 150 passengers. These modern crafts come with an exclusive entertainment system, which includes individual screens, allowing each passenger to access different channels of entertainment.

For more information about Colombia's destinations, visit us at www.colombia.travel and live the Magical Realism that surrounds the country. 

Bogotá, Colombia! Courtesy of Proexport Colombia

Agua Bendita... from the fashion runway to Renaissance Mall

Agua Bendita is a Colombian swimwear company created in 2003 by Catalina Álvarez and Mariana Hinestroza, who have been the brand designers and owners since the beginning. In just seven years, Agua Bendita has positioned itself as one of the fastest-growing swimwear brands in the world. The exclusiveness of its designs and the quality of each garment have brought the brand excellent exposure in important magazines, on runways, and at international trade shows. The brand was originally introduced in Aruba by the designers during Aruba In Style 2012. The brand was so well received that the designers decided to come and open a store here at the Renaissance Mall, providing locals and island guests with completely unique swimwear designs of the highest quality.



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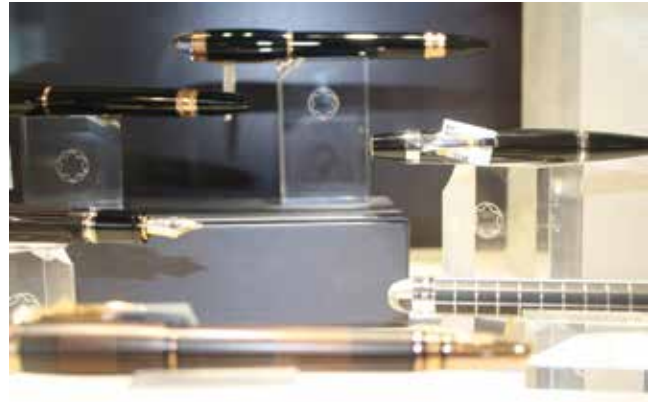
Visit us on line
www.villabougainvilleaaruba.com
For information please call 297-586-1005
E-mail: rc@visitaruba.com

Shivas Gold & Gems expands into coveted storefront

At its downtown location, Shivas Gold & Gems recently annexed another storefront to double its space, expanding into the premium corner spot at the front of the Royal Plaza Mall. The newly defined locale sets the perfect tone for the store's upscale brands.

Shivas is known as a watch specialist for its large variety of watch brands, including IWC, Piaget, Panerai, Girard-Perregaux, Harry Winston, and Chanel, but the store also carries gorgeous jewelry, Swarovski products, and a wide array of Mont Blanc writing instruments.

You can also find Shivas Gold & Gems in the high-rise-hotel area at the Palm Beach Plaza Mall.



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Banana Moon brings Californian swimwear to Aruba

In 1984, Daniel Flachaire, his wife, Véronique, and Bernard Donati made the acquaintance of Nat Maori, a French designer living in the United States. This meeting gave birth to a new brand: Banana Moon. This partnership would define the Californian spirit of the brand. In each collection can be found the dominating values of this part of the U.S., where sports and vitamins overcome the stress of the cities, where fashion gives a real identity to our way of life. Through her work, Nat Maori communicates the energy of California's shapes, the vitality of its colors. The choice of materials improves comfort for those who actively practice sports.

Banana Moon now has a boutique on Aruba in the heart of downtown Oranjestad at Havenstraat 32.



Feel the thrill of De Palm's new UTVs

Supercharge your vacation and jump behind the wheel of one of De Palm Tour's unique UTVs. A professionally guided off-road safari along the Andicuri Trail allows participants to get down and dirty blazing the outback.

Each UTV carries a max of two passengers in a caravan that roams through the wild beauty of Aruba's outback, skirting along the rugged coastline with visits to Andicuri Beach, Ayo Rock Formations, Bushiribana Gold Mill Ruins, Alto Vista Chapel, and our historic California Lighthouse.



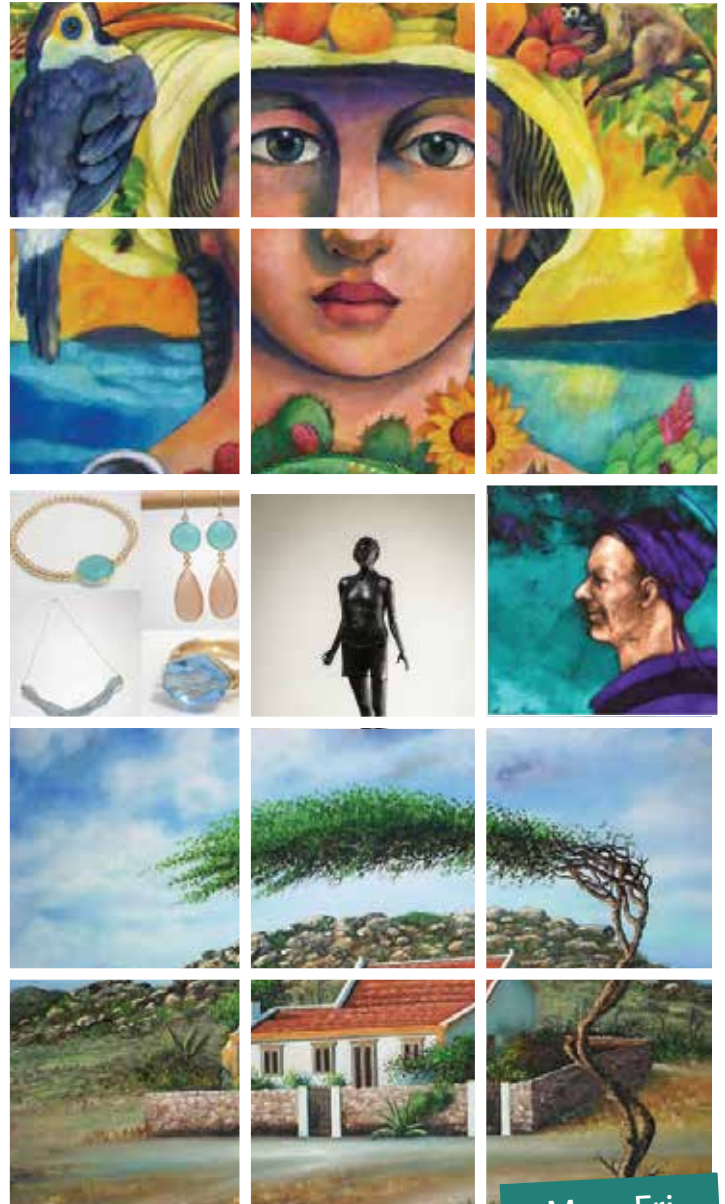
Carpe Diem seizes the downtown dining scene

Located at a premium address along the waterfront of Oranjestad's harbor is a new downtown delight. An eclectic menu presents Mediterranean and Caribbean cuisine, while the décor features a gorgeous wooden-deck floor, scalloped wood-screened windows, lovely lilac sofas, and a lounge anchored by a large, ornate bar supported by white Corinthian columns and appointed with oversize gilt picture frames and overstuffed chairs. For those looking for a quick treat, there is a takeout window for ice cream and fresh pastries.



L'AMERICA GALLERY

ART & FRAMING SPECIALIST



You are invited!

Mon-Fri

8am - 5pm

Free entrance

The art we exhibit is a tasteful mix of objects sculptures, jewelry, and paintings from various countries of the Latin American continent and a showcase for local artists. We are also specialized in framing.

Italiestraat 24-A, Suite 3 | Oranjestad | P: 583.08.00



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Schotlandstraat #85, Oranjestad, Aruba
Ph-Fx: +297 588 7712
Cel: + 297 734 7714

O Condominium at Eagle Beach offers new brand of luxury

Breaking ground at a prestigious Eagle Beach address is the Island's first boutique-style residence complex. In addition to providing five-star resort amenities and service, O will define luxury with space, offering only 20 elite residences with a high level of exclusivity and privacy in a beachfront location.

The residences will be graced with contemporary design elements to tastefully harmonize with the Caribbean environs for a true island retreat for both permanent residents and those looking for the ideal vacation home. Visit the sales gallery, located at the Eagle Beach location.



SETAR

upgrades airport kiosk

In an effort to increase the look and functionality of its airport kiosk, SETAR has renovated the kiosk's overall appearance with vibrant colors and beautiful images, giving it a clean, contemporary look while promoting its services. With daily visits from tourists and visitors, the SETAR kiosk, located in the arrivals hall, offers many services, including Smartphone data plans, 4G SIM cards for cellphones and tablets, 4G dongles and cell phones for rent, Wi-Fi, and 4G prepaid cards. For more information on SETAR's airport kiosk and services, visit its website at www.setar.aw.



Ph 582.5599

BEaUTY team

8 Sibelius Street, Oranjestad, Aruba.

Aruba's leading beauty salon specializes in state of the art hair styling, coloring and treatments. Our beauty technicians are among the best in make up and wedding beauty services. In room beauty touch ups for weddings is one of our service highlights.

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Pure Ocean delivers pure joy

Pure Ocean makes its home right on the beach at the Aruba Phoenix Beach Resort, inviting patrons to unwind in comfortable chairs on a white sandy beach as they watch the sun set with their toes in the sand at the end of a delightful day in paradise. The open-air restaurant, sheltered by a giant palapa, has a rustic décor, and each table enjoys the same spectacular true-to-the-restaurant's-name ocean view.

Pure Ocean opened recently at the same place where the Sunset Bistro once stood. Patrons dine directly on the beach or under the palapa, savoring the chef's fusion-style cooking, featuring fresh seafood, lobster, and great steaks, all reasonably priced and beautifully plated.

Pure Ocean serves breakfast every morning from 7 am to 11 am, and dinner from 5:30 pm to 10 pm. Happy hour is celebrated nightly from 4 pm to 6 pm.



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Menu

temptations

RESTAURANT GUIDE

On the following pages, a selection of our favorite restaurants & menus

Menu Temptations

MEXICADO



Mexicado is an intimate, friendly dining experience environment featuring a selection of regional dishes showcasing Mexico's most inspiring flavors. The truly authentic restaurant offers an array of elevated market food items, an extensive tequila selection and a list of handcrafted tequila cocktails. Outdoor lounge, tequila bar and restaurant seating available.

Start your meal off with...

QUESO FUNDIDO CON CHORIZO

Melted cheese, crumbled chorizo, flour tortillas

BORRACHO SHRIMP SALAD

Avocado filled with shrimp, chipotle cocktail sauce with tequila

EMPANADAS DE CARNE

Corn pastries filled with marinated beef, black beans and salsa roja

CEVICHE

Colima Ceviche, Ceviche de Camarones al Tamarindo, Alcachofas y Zetas Ceviche

Main Attractions

CASUELA A LA VERACRUZANA

Red snapper fillet in banana leaves braised Veracruz style with tomato, capers, olives, bell peppers and herbs

MOLE DE OLLA

Traditional beef stew with seasonal vegetables and epazote

CHICKEN ENCHILADAS

Rolled tortillas with shredded chicken, queso blanco, red sauce, sour cream and charro beans

FAJITAS DE CAMARON

Tequila shrimp with Poblano chile, cilantro, onions, peppers and pico de gallo

DORADO TACOS

Pan seared Mahi, chipotle mayonnaise, avocado, cabbage and blue corn tortilla

Desserts

PASTEL TRES LECHE

Sponge cake soaked with sweetened milk

CHURROS

Mexican cruller with chocolate sauce

and much more...

All prices are in U.S. dollars. A 15% service charge + 1.5% local tax will be added to your bill. Prices and menu items are subject to change without notice

Dining Information

HOURS

Dinner daily except Mondays, 6pm-10:30pm

RESERVATIONS

Please call the Hyatt Regency +297-586-1234 Ext 36
www.hyattregencyaruba.com



FOOTPRINTS BEACH GRILL



Celebrate another perfect day in paradise with an unforgettable dinner at Footprints. This exclusive restaurant—only a limited number tables are available each evening—offers fine dining while you wiggle your toes in the soft white sand. Enjoy the sounds of the sea as the attentive staff serves a delicious 4-course dinner, featuring

their renowned grilled entrees with your choice of beef, fish, fresh seafood and more. Finish a delightful evening with a tempting dessert and your favorite cocktail or wine from the hotel's extensive selection.

Start your meal off with...

First Steps

BEEF PINCHOS WITH CHIMICHURI

GRILLED PRAWNS

Roasted Cashew, Mango Cilantro Coulis

PERUVIAN CEVICHE

Served with Patacon

Second Step

MIXED GREENS

Cucumber, Avocado, Hearts of Palm, Tomato, Balsamic Vinaigrette

ARUBAN FISH CHOWDER WITH CRISP ONIONS

CAESAR SALAD WITH BACON

Parmesan and Ciabata Croutons

Entrees

BLACKENED MAHI MAHI

Garlic Cassava Oil, and Madame Jeanette Papaya

SEARED GROUPER

Stir-Fry Rice Pasta, Vegetables with Tamari Sauce

GRILLED NEW YORK STEAK

Caribbean Mashed Potato, Stir-Fry Okra and Peppercorn Sauce

SEAFOOD PEPPER POT

Shrimps, Scallops, Green Mussels, Baby Clams with Aruban Funchi

Desserts

CARIBBEAN PASSION FRUIT CRÈME BRÛLÉE

COCONUT MOUSSE CAKE WITH VANILLA SAUCE

DECADENT CHOCOLATE CAKE WITH BERRY COMPOTE

and much more...

All prices are in U.S. dollars. 15 % service charge plus 1.5% local tax will be added to each check. Prices and menu items are subject to change without notice.

\$72.00
Per Person

Dining Information

HOURS

Daily 6:30p.m. to 10:00pm, nightly except Tuesday

RESERVATIONS

Please call the Hyatt Regency +297-586-1234 Ext 37
www.hyattregencyaruba.com



PALMS RESTAURANT



Palms



Feel the warmth at our premier beach front location. Palms offers both the sights and tastes of the Caribbean. Drawing upon local cuisine and regional ingredients, the menu allows guests to linger long into the night over a variety of delicious dishes. Indoor and outdoor seating, as well as adjacent lounge for before and after cocktails.

Start your meal off with...

TRADITIONAL COBB SALAD

Grilled chicken, smoked bacon, egg, avocado, blue cheese, tomatoes, tossed with lemon-Dijon dressing

MAPLE-LIME MARINATED SALMON SALAD

Sustainable salmon, spinach, frisee, radish, green beans, egg, mustard dressing

BLACKENED FISH TACO

Local grouper, guacamole, shredded cabbage, pico de gallo, Texas beans

Main Attractions

MEYER NATURAL ANGUS BURGER

Aged white cheddar, horseradish sauce, onion jam on a brioche bun

GRILLED WAHOO

Local catch grilled with Aruban Creole sauce, island rice

ROASTED SALMON

Sustainable salmon, with green vegetables and balsamic vinaigrette

MUSHROOM RISOTTO

Aruban cultivated mushrooms and spinach, parmesan cheese

WHOLE WHEAT LINGUINE

Shrimp, asparagus, fresh parsley, and roasted garlic oil

Desserts

TIRAMISU

With Coffee Cream Kahlua Liqueur

LAVA CAKE

Dutch Chocolate Lava Cake vanilla Ice Cream and Ganache sauce

CHEESE CAKE DUO

Cheese Cake and Brownies with Berry Compote, Chantilly and fresh berries

and much more...

All prices are in U.S. dollars. 15% service charge plus 1.5% local tax will be added to each check. Prices and menu items are subject to change without notice.

Dining Information

HOURS: Open for lunch daily, 11:30 – 5:30 p.m.

Open for Sunday breakfast, 7:00 – 11:30 a.m.

Open for dinner daily except Wednesday, 5:30 p.m. – 11:00 p.m.

Late night menu 11:00 p.m. – 12 midnight

RESERVATIONS

Please call the Hyatt Regency +297-586-1234 Ext 37
www.hyattregencyaruba.com



RUINAS DEL MAR



RUINAS ^{del} MAR



Ruins by the Sea, is Hyatt Regency Aruba's signature restaurant offering contemporary cuisine in an open air environment. Guests are invited to enjoy menu items such as fresh seafood and steaks, hearth oven specialties, and a display of multiple food stations offering breakfast, Sunday Brunch, and special events. The design of Ruinas del Mal pays homage to several original Aruban architectural elements including caliche stone and the use of water in design

Start your meal off with...

CLASSIC CAESAR SALAD

White Anchovy, Parmesan, Herb Focaccia Croutons

DUTCH ONION SOUP

Spek, Sweet Onions, Gouda Gratinée

CLASSIC SHRIMP COCKTAIL

American & European Cocktail Sauce, Fresh Citrus

Main Attractions

HEARTH ROASTED BREAST OF CHICKEN

Classic Mirepoix, Baby Criollo Potatoes, French Beans Almandine, Herb Chicken Jus

KANSAS STRIP STEAK

Sautéed Spinach, Wild Mushroom Ragout, Gouda Whipped Potatoes, Cabernet Reduction

SAUTÉED GROUPEL FILLET IN BROWN BUTTER

Roasted Almonds, French Beans, Roasted Potato Hash, Brown Sugar Rum Jezebel

CIGAR BOX CEDAR SALMON FILLET

French Beans, Baby Criollo Potatoes, Roasted Tomato, Lemon Thyme Confit

CLASSIC DUO

Six ounce grilled Filet Mignon, Gouda Whipped Potato, Peruvian Asparagus, five butter poached shrimp or split Caribbean lobster tail

Desserts

TIRAMISU

With Coffee Cream Kahlua Liqueur

LAVA CAKE

Dutch Chocolate Lava Cake vanilla Ice Cream and Ganache sauce

CHEESE CAKE DUO

Cheese Cake and Brownies with Berry Compote, Chantilly and fresh berries

and much more...

All prices are in U.S. Dollars. A 15% service charge will be added to your bill. Prices and menu items are subject to change without notice

Dining Information

HOURS

Open for breakfast daily except Sundays, 7:00 – 12noon.

Open for dinner daily except Sunday, 5:30 p.m. - 10:30 p.m.

Open Sundays for Brunch, \$43.95 p.p./ s.c. + tax, 9:00 a.m. – 2 p.m.

RESERVATIONS

Please call the Hyatt Regency +297-586-1234 Ext 37
www.hyattregencyaruba.com



Menu Temptations

GINGER NEW ASIAN FLAVOURS



EXOTIC FLAVOURS FROM THE EAST



Characterized by its eclectic, exotic flavors of the east, Ginger tantalizes the taste buds with an Asian fusion mix of Chinese, Thai, Indonesian and Japanese flavors, as well as vegetarian choices. A popular place for food-lovers seeking a memorable dining experience with modern décor, cozy seating and lively music. Wednesday night special: 3 course dinner for \$25.-

Start your meal off with... Appetizers from \$6 to \$16

TOM KIA CAI SOUP

Thai chicken coconut soup with shitake mushrooms

TUNA TARTARE

Marinated ahi tuna served with avocado and wasabi mayonnaise

THAI BEEF

Marinated beef served with cucumber, fried onions and peanut sauce

YAKITORI

Combination skewers of shrimp, tuna, beef & chicken served with teriyaki sauce

SUSHI COMBO

House platter with California roll, Nigiri and Niki sushi

Main Attractions

Main courses from \$15 to \$25

SALMON UMAMI

Served with coconut lemon grass red curry sauce

CHICKEN TIKKA MASALA

Aromatic Indian chicken curry with vegetables

SPICY BEEF

Wok fried beef with bell pepper, green cabbage, cashew nuts & oyster chili sauce

SINGAPORE SPICY NOODLES

Egg noodles blended with shrimps, shitake mushroom & mix vegetables

GINGER PLATTER

Combination of spicy beef, chicken sate & tempura shrimp

Desserts

Desserts from \$5 to \$7

GINGER LEMON CREAM

Lemon mousse enhanced with sake wine & candied ginger

and much more...

All prices are in US dollar. 15% service charge plus 1.5% local tax will be added to each check. Prices and menu items are subject to change without notice.

Dining Information

HOURS

Open 7 days a week from 5:30 p.m. to 11:00 p.m.

RESERVATIONS

Located at the Alhambra Casino and Shops
Tel.: +297 280 9989



SCREAMING EAGLE



One of Aruba's most original culinary experiences may be found at the Screaming Eagle Restaurant on Eagle Beach. The restaurant conceived by the team that made the Flying Fishbone Restaurant in Savaneta so popular, created a trendy South Beach style décor, and perfectly matched it with French fusion boutique-cuisine, complemented by a well stocked wine cellar with over 100 feted labels on the list, and an equally impressive bar list of over 120 cocktails from around the world.

The recently introduced flambé cart, makes everything even more spectacular since you can now see the dish and smell it, as it simmers on the geridon, prepared the old fashion way, by a French-trained maitre D'.

Start your meal off with... Appetizers \$9.50 to \$18.50

AHI TUNA "TARTARE"

Wakame salad, spicy papaya mayonnaise

CRÈME BRÛLÉE OF HUNGARIAN DUCK LIVER

Mango compôte and toasted brioche

CARPACCIO OF ARTICHOKE

Melted goat cheese and honey walnut sauce

Main Attractions

Main courses \$27.00 to \$39.50

DOVER SOLE

Prepared a la meunière and filleted table side, served with mashed potatoes and steamed vegetables

PAN-SEARED FRESH ATLANTIC SALMON

Soy-sesame sauce and white rice

NORWEGIAN HALIBUT

With truffle risotto spinache and champagne sauce

THAI CARAMELIZED SHRIMPS

Mixed vegetables and spicy noodles

USDA BLACK ANGUS BONE-IN COWBOY RIB-EYE

Spicy homemade bbq sauce, thick sliced tomato and oven prepared lyon style potatoes

MILK FED NEW ZEALAND LAMB RACK

Grilled eggplant, mashed potatoes and honey sauce

Dessert

Desserts \$7.50 to \$14.50

LA TAZZA FAMOSSA

Chocolate cup and saucer filled with tia maria and orange sherbet, topped with chocolate mousse

TARTE TATIN

Classic french caramelized upside-down apple tart in the tradition of world famous hotel maxim's of paris

and much more...

Screaming Eagle Restaurant-Lounge is affiliated with Flying Fishbone Restaurant in Savaneta

All prices are in U.S. dollars.

Prices and menu items are subject to change without notice

Dining Information

HOURS

Kitchen open daily from 6:00 p.m., extended bar & lounge hours

RESERVATIONS

J.E. Irausquin Blvd.228, Eagle Beach
Phone: +297 587 8021
Email: info@screaming-eagle.net
www.screaming-eagle.net



TEXAS DE BRAZIL



Texas de Brazil is an authentic Brazilian-American style steakhouse, the ultimate in continuous dining concepts. Diners are tempted by an extravagant 40-item seasonal salad area of roasted vegetables, imported cheeses and home-made soups. Hailed for its "flawless meats" by the Dallas Morning News, carvers will then swarm your table with choice cuts of sizzling beef, pork, lamb, sausage and chicken; all flamegrilled to perfection and served tableside on large sword-like skewers. Signature Brazilian cocktails, rare wines, exquisite desserts, and hand-rolled Cuban cigars make for the most incredible dining experience that is uniquely Texas de Brazil.



Start your meal off with...

SALAD BAR

The exceptional salad bar consists of the freshest salads, home-made dressings, buffalo mozzarella, zucchini, potato salad, crab salad, daily cold pasta, black beans with pork, baby corn, cucumbers, portabella mushrooms, sweet bell peppers, green beans, broccoli, olives, hearts of palm, sushi, ceviche, salami, tomatoes, smoked bacon, brown rice, imported cheeses, daily house soups and more.

Main Attractions

MEATS

Filet mignon, filet mignon wrapped in bacon, top sirloin, leg of lamb, Brazilian sausage, Parmesan pork, chicken breast wrapped in bacon, Brazilian picanha, garlic picanha (our house specialty), flank steak, crispy chicken drum sticks, pork loin, pork ribs and beef ribs.

SIDE ITEMS

Garlic mashed potatoes, fried sweet bananas, Brazilian cheese bread and house specialty meat sauces.

Desserts

Selection of desserts ranging from delicious cakes to papaya cream, our house specialty!

and much more...

All prices are in U.S. dollars. 15% service charge plus 1.5% local tax will be added to each check. Prices and menu items are subject to change without notice.

Dining Information

HOURS

Dinner from 6:00 p.m. to 11:00 p.m. nightly Monday to Saturday
Sunday 5:00 p.m. to 11:00 p.m.

RESERVATIONS

Juan E. Irausquin Blvd. 382. Palm Beach
Telephone: +297-586-4686
www.texasdebrazil.com



WATER'S EDGE 12°N



Enjoy a contemporary eatery, on the water's edge at Costa Linda Beach Resort. After a total remake and design the Water's Edge Restaurant, 12° North, is spectacular, featuring an octagon-shaped dining room with beautiful ocean views paired with an on-trend menu of pastas, steaks, and fresh seafood dishes. Lounge at the stylish adjacent bar or linger over breakfast, lunch, and cocktails in the tropical outdoors. Reasonably priced, serving generous portions.

Breakfast

EGGS & OMELETS
American Breakfast, Aruba Breakfast, Creole or Western Omelet and more..... **From \$5.95**

PANCAKES & FRENCH TOAST
With your choice of seasonal fruits or berries..... **From \$6.00**

BELGIAN WAFFLES & CREPES
Crepe Montecristo layered with roast turkey, cured ham, Cheddar and Monterey Jack cheeses..... **From \$5.00**

FRUITS & CEREALS

Lunch

APPETIZERS, SOUPS & SALADS, BURGERS, SANDWICHES & WRAPS..... **From \$7.00**

Dinner

APPETIZERS, SOUPS & SALADS, SEAFOOD & PASTA, STEAKS
Spicy Caribbean Seafood Pasta, Filet of Grouper topped with fresh mango salsa, steamed asparagus, Ribeye or NY Strip Sirloin **Appetizers from \$7**
Steak with apple wood smoked bacon bleu cheese butter..... **Main courses from \$15**

Bar Menu

APPETIZERS, BURGERS, SANDWICHES
Beef Carpaccio, Chips & Dips, Crispy Wings, Buffalo Shrimp, Quesadillas..... **From \$7.00**

and much more...

All prices are in UD dollars. Prices and menu items are subject to change 15% service charge, +1.5% tax will be added to your bill

Dining Information

HOURS

Breakfast, served 8:00 am to 11:00 am
Lunch, served 11:00 am to 4:00 pm
Dinner, served from 4:00 pm to 11:00 pm
Bar Menu, served all day, 11:00 am to 11:00 pm

RESERVATIONS

Costa Linda Beach Resort. Tel: +297-583-80-00 ext 725/788
water@setarner.aw



Menu Temptations

SUNSET GRILLE



Join us for an evening at the AAA four-diamond Sunset Grille, featuring the best selection of USDA Certified Angus Beef and amazingly fresh seafood, all prepared under the watchful eye of our culinary artists. The recently refreshed restaurant prides itself on the quality of its food and the excellence of its service. Reservations required.

Start your meal off with...

SEARED YELLOWFIN TUNA Black & white sesame crust, nori, pickled ginger & soy.....	\$15.50
GRILLED DIVER SCALLOPS Green asparagus, herb sauce & fried capers.....	\$16.00
LOBSTER BISQUE Lobster tail meat & asparagus tips.....	\$12.00
MARTINI CHOPPED SALAD Apple, walnuts, heart of palm, tomato, cucumber, boiled egg, olives shaken in a Chopin vodka ranch dressing.....	\$14.50

Main Attractions

CHILEAN SEA BASS Miso marinated with spinach, soy, garlic, ginger & asparagus.....	\$33.00
BAKED STUFFED SHRIMP Lump crab meat, garlic-herb crumbs, spaghetti & pomodoro sauce.....	\$31.50
CHARCOAL GRILL 22oz PORTERHOUSE STEAK, SURF & TURF, 12oz NEW YORK STRIP LOIN, 16oz RIB EYE, FILET MIGNON & PETITE FILET MIGNON 100 % certified American Black Angus beef served with a choice of aromatic butter, chimichurri sauce, peppercorn-sauce or béarnaise, and a great selection of unique sides a la carte.....	from \$34.00
VEAL TENDERLOIN A LA OSCAR Spinach, asparagus, snow crab meat & béarnaise sauce.....	\$36.00
SAUTEED FREE RANGE CHICKEN BREAST Mushrooms, shallots, white wine & cream.....	\$29.00

and much more...

All prices are in U.S. dollars. A 15% service charge + 1.5% local tax will be added to your bill. Prices and menu items are subject to change.

Dining Information

HOURS

Seven days a week
Dinner: 6:00 p.m. to 11 p.m.
Mira Solo Martini & Wine Bar: till 12midnight, weekends till 1am

RESERVATIONS

Please call the Radisson Aruba Resort Casino & Spa
Tel: +297-526-6612 or 6613
sunsetgrillearuba.com



PURE BEACH



Where the fun is! Our all day lounge, bar and restaurant in a relaxed beachfront setting, serves chilled drinks and great food in a casual ambience, featuring a Beach Party every Sunday, with a live band and DJ, starting at 4pm, Happy Hour drink prices until 6pm. Located at Divi Aruba Phoenix Beach Resort.

Start your meal off with...

COCONUT SHRIMP Golden brown battered shrimp coated with shredded island coconut.....	\$10.00
TUNA NICOISE Tuna, mixed greens, French green beans, boiled egg, tomato, potatoes, calamata olives & lemon vinaigrette.....	\$15.00
BLACKENED MAHI-MAHI SANDWICH Lettuce, avocado, tomato, tartar sauce.....	\$14.00

Main Attractions

GARLIC SHRIMP Grilled marinated shrimp, served with a garlic butter sauce.....	\$17.00
THE COMBO Baby back ribs, jerk chicken and grilled shrimp.....	\$21.00
SIZZLING FAJITA Stir-fried beef or chicken along with onions, bell peppers, sour cream, guacamole, pica de gallo and tortillas	\$17.00
GRILLED NEW YORK STEAK 12 .oz sirloin steak served with vegetables and French fries.....	\$25.00
CLASSIC PIZZAS Pepperoni, Margherita, Italian.....	\$13.00 - \$15.00
NEW WORLD PIZZAS Seabreeze, Jerk Chicken, Meat-lovers.....	\$17.00 - \$19.00

Dessert

CHOCOLATE FUDGE BROWNIE & VANILLA ICE CREAM.....	\$7.00
GERMAN CHOCOLATE CAKE.....	\$7.00
CHEESE CAKE.....	\$7.00

and much more...

All prices are in U.S. Dollars. All prices are subject to 1.52% local tax & 15% service charge. Additional gratuities at your discretion. Prices and menu items are subject to change.

Dining Information

HOURS

All day dining, 7 days a week, 11:00am - 11:00pm
Daily Happy Hour, 4-6pm

RESERVATIONS

Tel.: 586 6066 ext 7110
www.purebeacharuba.com



FLYING FISHBONE



Imagine dining on the beach, toes in the sand, under swaying palm fronds, in a perfect little crescent bay in Savaneta.

Enjoy a fine selection of delicious Caribbean and Continental seafood & steak creations, made unforgettable by artistic plate presentations and caring service, at one of Aruba's landmark restaurants.

Start your meal off with... Appetizers \$7.50 to \$18.50

SHRIMP AND AVOCADO

With a red bell pepper and goat cheese dressing

FLASH SEARED TUNA TATAKI

Sweet & sour cucumber, sesame dressing, cilantro mayonnaise

CARPACCIO OF ARTICHOKE WITH GOAT CHEESE

Artichoke with melted goat cheese, honey walnut dressing

Main Attractions

Main courses \$26.50 to \$39.50

SAVANETA SEAFOOD HISTORY

Rich variety of seafood in a creamy curry sauce

SHRIMP SHII-TAKE & BLUE CHEESE CASSEROLE

Our guest's most popular dish

LOBSTER THERMIDOR

Mouthwatering caribbean rock lobster, oven browned with a creamy cheese sauce, spinach and greek potato

SCALLOPS FLORENTINE

Mouthwatering scallops and spinach, topped off with a rich parmesan cheese sauce, baked until bubbly and delicious

GRILLED MAPLE LEAF DUCK BREAST

Juicy duck breast with oriental sesame sauce on noodles

BEEF TENDERLOIN

Most tender cut of USDA prime-aged, midwest grain-fed beef with mushroom, onion, blue cheese and port sauce

Dessert

Desserts \$8.00

BAKED ALASKA

Vanilla ice cream, sponge cake covered with meringue, flambéed with cognac, served with cherries

COCO PARFAIT

Pineapple mint compote and coconut tuille

and much more...

Flying Fishbone Restaurant is affiliated with
Screaming Eagle Restaurant-Lounge on Eagle Beach

All prices are in U.S. dollars.

Prices and menu items are subject to change without notice

Dining Information

HOURS

Kitchen open daily from 5.00 p.m. - 10.00 p.m.

RESERVATIONS

Savaneta 344, Aruba

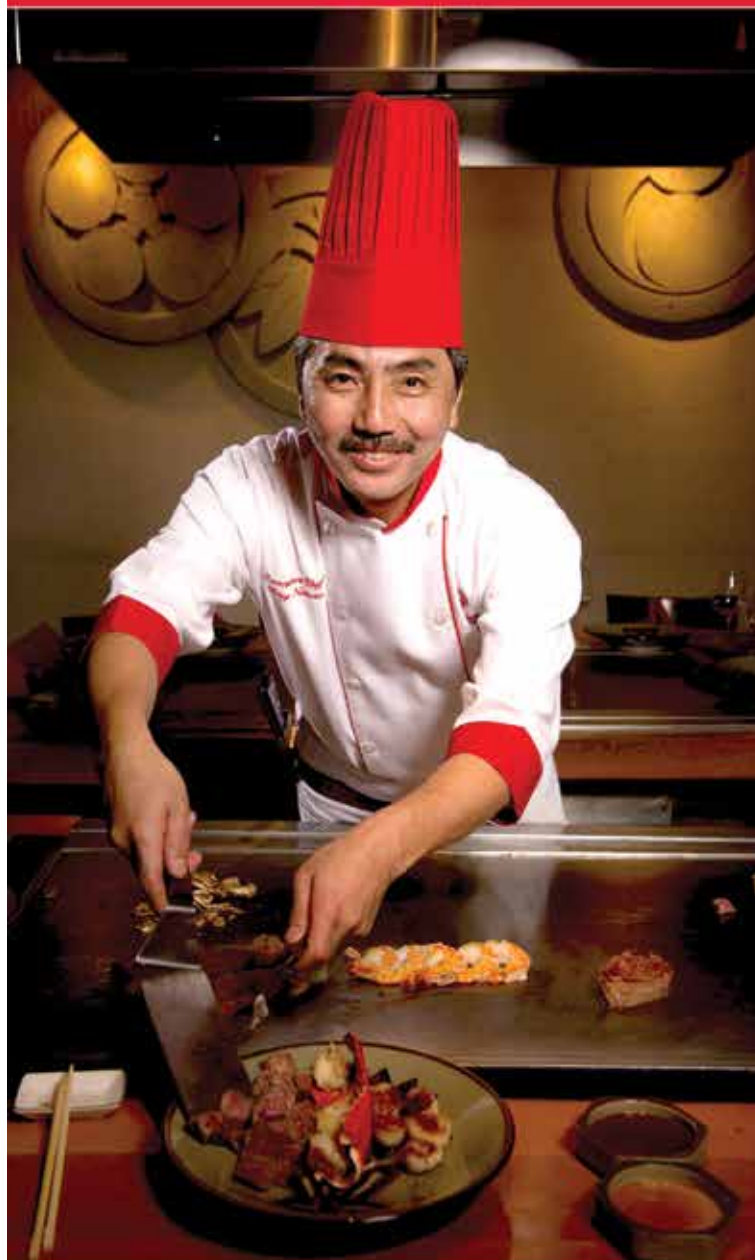
Phone: +297 584 2506

Email: info@flyingfishbone.com • www.flyingfishbone.com



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For Reservation 5862060 | Open Lunch & Dinner
New location at the South Beach Center

Menu Temptations

IKE'S BISTRO



Enjoy a modern twist on Mediterranean cuisine, Caribbean style, with Aruba's most talented, young chef Ever De Pena, paying homage to the late resort founder, award winning hotelier Ike Cohen. With seating at the garden terrace or around the tropical pool; overlooking the horizon of the Caribbean ocean. Ike's bistro experience is enchanting and all menu items is extremely enticing. Undecided guest may opt for the tasting menu of 4 or 5 smaller portions of the chef's seasonal specialties. The chef will come to your table to consult preferences and will tailor the meal to your plate!

Start your meal off with...

CEVICHE AND AVOCADO

Caribbean grouper cooked in lemon with avocado, onion and lime juice

CAPRESE AND PESTO

Buffalo mozzarella, tomato, orange, basil mousse

WHITE GAZPACHO

Cold refreshing white leek soup, infused with fresh herbs

COUSCOUS

Warm couscous salad with cherry tomato, green beans, fresh herbs and cardamom infused oil

Main Attractions

TUNA

Grilled ahi tuna with cherry tomato, quinoa, basil and Caribbean mango salsa

SEA BASS

Pan seared sea bass with sautéed spinach, quinoa salad and yoghurt pomegranate salsa

LAMB

Crusted lamb chops, couscous mint, green beans, corn and creamy pesto sauce

STEAK AND SHRIMP

Grilled tenderloin steak with garlic mashed potato, creamy spinach and lobster sauce

Desserts

ORANGE CATALANA

Vanilla custard flavored with orange zest topped with a hard caramel layer

PASSION FRUIT PARFAIT AND BERRIES

Passion fruit parfait, wild berries, mint sauce and strawberry ice cream

and much more...

All prices are in U.S Dollars. A 15% service charge will be added to your check.

Dining Information

HOURS

Dinner: 5:30 p.m. to 10:30 p.m.

RESERVATIONS

Tel: +297 582-3444 ext. 203
Email: ikesbistro@manchebo
www.manchebo.com



L.G. SMITH STEAK & CHOP HOUSE

L. G. SMITH'S

STEAK & CHOP HOUSE



This American Steakhouse brings mouthwatering fare and an extensive international wine list to one of Oranjestad's hottest locations. Here diners will find juicy cuts of aged, USDA-inspected Certified Angus Beef, reasonably priced and sizzling hot from the grill; exquisitely prepared appetizers from both land and sea; and tantalizing desserts including the Signature Mascarpone Tart. The comprehensive wine list includes premium selections from around the globe to superbly compliment each course of your meal. With sweeping views of the downtown marina and the bustling boulevard below.

Start your meal off with...

DUET OF CRAB

Lump crab cake, stone crab claw, lemon butter caper sauce, grilled sourdough bread..... \$17.00

CARPACCIO

Certified Angus Beef ® filet, tossed wakame, pine nuts, miso vinaigrette..... \$14.00

APPLEWOOD SMOKED STEAK

Certified Angus Beef ®steak, baby spinach, mushrooms, crispy onions, asparagus, fresh ground black pepper-bacon vinaigrette..... \$15.00

Main Attractions

FILET MIGNON, 10 OZ..... \$36.00

KANSAS CITY BONE -IN STRIP, 16 OZ..... \$37.00

VEAL CHOP, 14 OZ..... \$43.00

SURF & TURF
5oz Certified Angus Beef ® filet mignon, half lobster..... \$41.00

SEAFOOD MIGNON
5oz Certified Angus Beef ® filet mignon, fresh pasta, shrimp, scallops, Madame Jeanette lobster sauce..... \$36.00

VEGETABLE WELLINGTON
Broccoli, zucchini, yellow squash, mushrooms, spinach, wine sauce..... \$17.00

All entrees are served with your choice of two side dishes which include: truffled creamed, corn creamed spinach, mashed potatoes, mixed vegetables, sauteed mushrooms, steak fries, Idaho baked potato, rice and asparagus spears.

DUET OF CRAB

CARPACCIO

APPLEWOOD SMOKED STEAK

DUET OF CRAB

CARPACCIO

APPLEWOOD SMOKED STEAK

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CARPACCIO

APPLEWOOD SMOKED STEAK

DUET OF CRAB

CARPACCIO

and much more...

All prices are in U.S Dollars. A 15% service charge will be added to your bill.

Additional gratuities at your discretion. Prices and menu items are subject to change.

Dining Information

HOURS: Dinner 5:30 to 11:00 p.m., Monday to Sunday

Live entertainment by the popular saxophonist "El Prove" every Saturday from 6:30pm

Dinner and a movie at The Cinema's at Renaissance Marketplace seatings at 5:30,

6:00 and 6:30 p.m.

Midnight Grill Lounge 11:00 p.m. To 6:00 a.m.

Live music until 3:00 a.m.

RESERVATIONS

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Palm Beach Plaza Mall . L.G. Smith Blvd. # 95
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Your first \$50.00 is on us!

Sign up & play slots for a minimum of 1/2 hour and we'll reimburse your loss up to \$50.00*

*Must be at least 18 years old for program and self-eligibility.

Interested in adopting a pet or donating?



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STEAK & CHOP HOUSE

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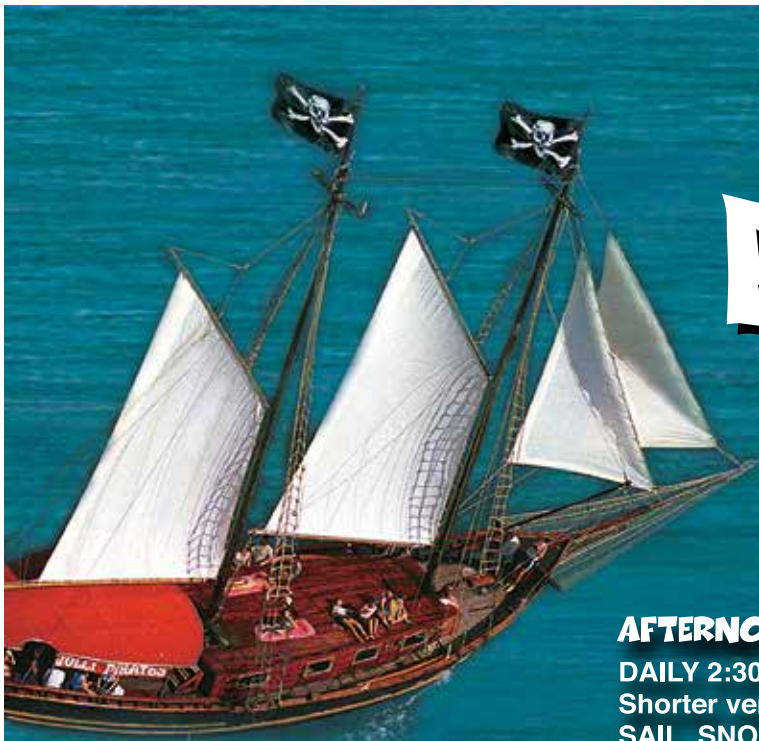
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